Creda

Users Instruction & Installation Book for:

Cordialle Gas

Built in

Note: Ensure that the oven is securely fixed to the cabinet before use.

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space.
Read the instructions before installing or using the appliance and retain them for future use

For more information on our exciting product range ring
Creda Answer Centre 0541 54 64 74

OR

Visit us on the **NET** at
http://www.creda.co.uk

Our site invites you to make use of our **interactive cookbook** and **product selector**. Feel free to **browse our product range** to see what's **bubbling away** at the moment or to **ask for help** on our products and services

Creda

General Domestic Appliances Ltd. Morley Way Peterborough PE2 9JB
Creda Answer Centre 0541 54 64 74
Web http://www.creda.co.uk

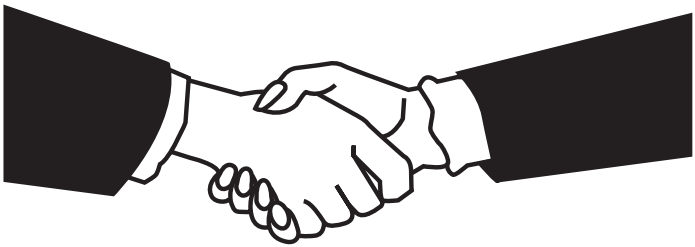
It may be necessary from time to time to change the specification outlined in this booklet without notice. Any change which is made will not affect your statutory rights.

CONTENTS

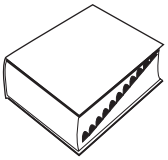
Introduction	4
For Your Safety – Always	5
For Your Safety – Never	6
Features	7
Controls	8
Clock/Minute Minder Operation	9-10
Grill Pan and Handle	11
Using The Grill	12
Using the Oven	13-15
Oven Cooking Charts	16-17
Care and Cleaning	18-20
Installation	21-27
Something Wrong?	28
Service	Back Cover

DISPOSAL OF YOUR PRODUCT
To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of your product.

INTRODUCTION



Your new cooker is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.



To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.
When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

- **(a) Has been used solely in accordance with the Users Instruction Book.**
- **(b) Has been properly connected to a suitable supply voltage and gas supply as stated on the Data badge attached to this equipment.**
- **(c) Has not been subjected to misuse or accident or has not been modified or repaired by any person other than the authorised employee or agent.**
- **(d) Has been correctly installed.**

This appliance conforms to the following EEC Directives:

CE

Low Voltage Equipment Gas Appliances
73/23/EEC 90/396/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

FOR YOUR SAFETY

When used properly, your appliance is completely safe but as with any product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

ALWAYS

- Always make sure you remove all packaging and literature from inside the oven and grill compartments before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when in use as the surfaces will get extremely hot during and after cooking.
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry, good quality oven gloves when removing items from the oven/grill.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Always make sure the shelves are in the correct position before switching on the oven.
- Always keep the oven and grill doors closed when the appliance is not in use.
- Always take care when removing utensils from the grill when the oven is in use as the contents may be hot.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a CORGI registered service engineer.

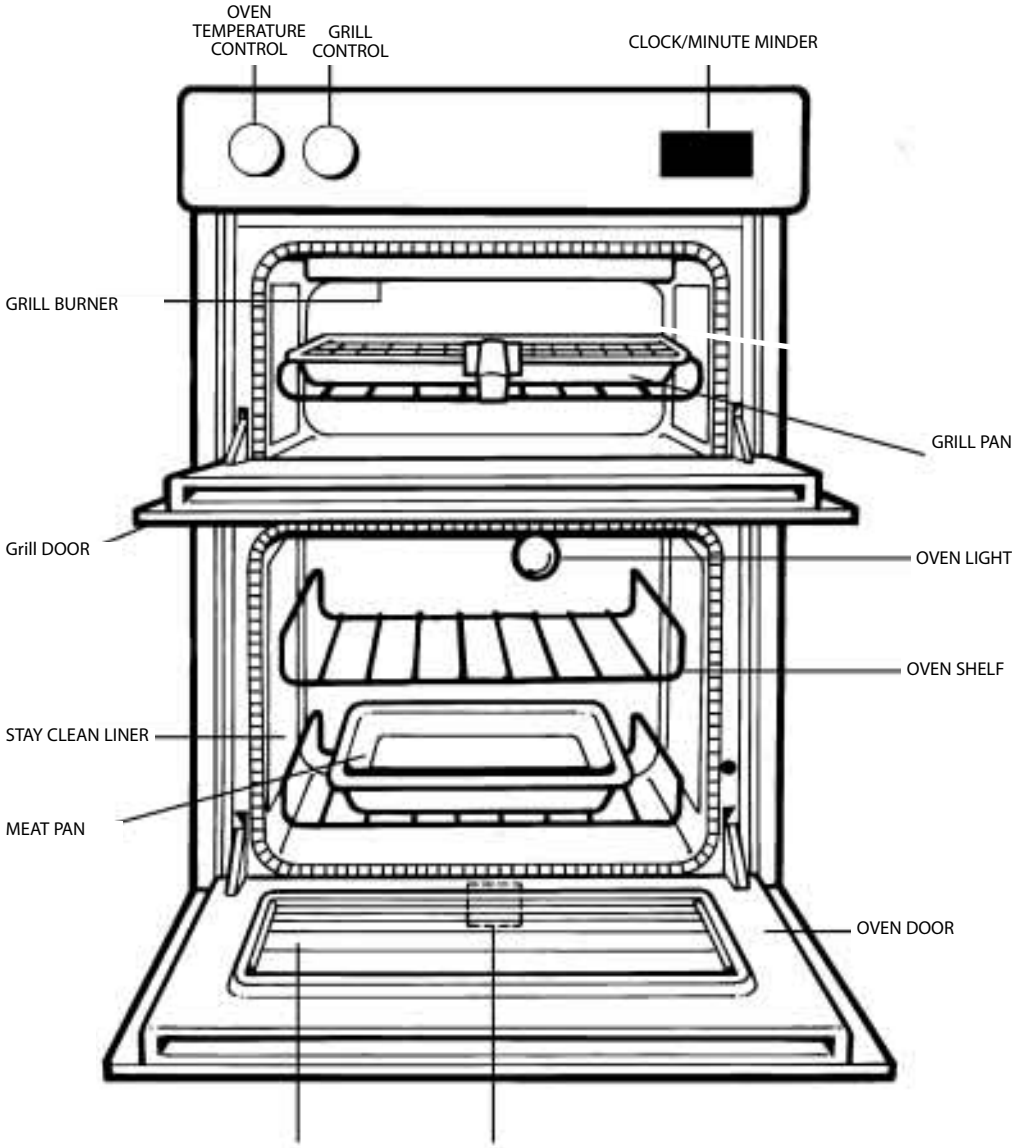
FOR YOUR SAFETY

NEVER

- Never leave children unsupervised where a cooking appliance is installed as all cooking surfaces will be hot during and after use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals, food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on the oven doors.
- Never allow children to play with the controls.

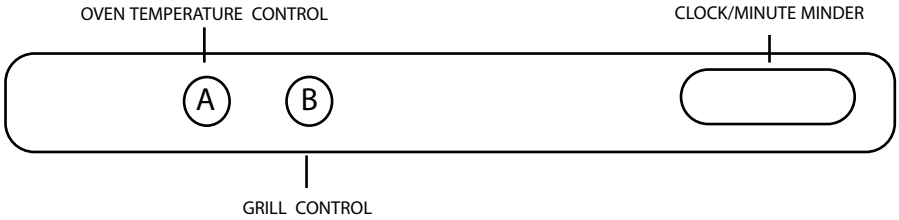
NOTE: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

FEATURES



DATA BADGE – Record the Model No. and the Serial No. on the Service Page.

CONTROLS



CONTROL MARKINGS

Control Knob	Description	Function
A	**Oven Temperature Control**	Push in and turn the control knob fully anti-clockwise, wait for the oven burner to ignite, and then turn to the required gas mark number. Note: The oven burner will only operate when the door is closed.
B	**Grill Control**	Push in and turn the control knob anti-clockwise to the large flame symbol. Wait for the burner to ignite, and then turn to the required setting.

Cooling Fan:
A gentle flow of air will be blown below the control panel when any control is used.
Note: Whenever the appliance has been used, the cooling fan may continue to run or restart itself after all the controls have been turned off. This indicates that the appliance is still warm.

Oven Interior Light
The oven light is operated when the oven control is used.

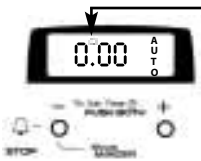
"E" Setting
The oven has a “E Setting” this can be used for slow cooking, keeping food warm and warming plates for a short period.

Note: It is advisable to check that all controls have been switched off when you have finished using the appliance.

CLOCK/MINUTE MINDER OPERATION

CLOCKFACE

The timer incorporates a 24 hour clock.
Ensure the correct time of day is always set before using your cooker.
PLEASE NOTE THAT THE DISPLAY WILL DIM BETWEEN 22.00 HOURS AND 06.00 HOURS TO PREVENT GLARE.
However, should you operate the timer during these hours the display will return to normal brightness for a few seconds and then dim again.



SYMBOLS

🔔 will light up when you select a Minute Minder Period and will remain lit for the period set. At the end of the Minute Minder Period, the timer will emit an audible tone for 2 minutes, the 🔔 symbol will start to flash and will continue to flash until the Minute Minder function is cancelled.

SETTING THE TIME OF DAY

Step 1 Make sure all oven controls are turned off.

Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on, the display will show 0.00 / AUTO.

THIS NEXT STEP SHOULD BE COMPLETED WITHIN 4 SECONDS...

Step 4 Press and release both the '+' and '-' buttons together.
Press the '+' button and the display will show 12.00
Then press the '+' or '-' button to set the correct time of day.

THE TIME OF DAY IS NOW SET.

To change the time of day repeat Step 4 above.

NB.

If at any time the display shows a 'KEY' symbol, the operation of the timer is unaffected.
The 'KEY' symbol can be deleted by pressing both buttons for a period of approximately 8 seconds, followed by a single press of the '+' button.

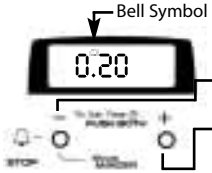
CLOCK/MINUTE MINDER OPERATION

TIMER FUNCTION BUTTONS

Minute Minder

Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone.
For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

SETTING THE MINUTE MINDER



Step 1 Ensure the time of day is set correctly.

Step 2 Press and release the '-' button, a symbol will light up.

Step 3 Within 4 seconds press the '+' button to set the correct period of time required.

Release the '+' button.
The time is set and will continue to count down and the symbol will be lit.

At the end of the set time a bleeping sound will be heard and the symbol will flash for approximately 2 minutes.

After approximately 2 minutes the bleeping sound will stop.
To cancel the symbol flashing, press the '-' button once.

Step 4 To cancel the bleeping sound and the symbol, within the 2 minutes, press the '-' button.

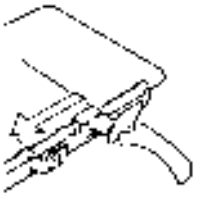
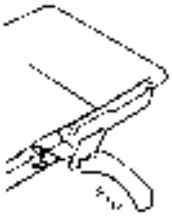
To cancel the minute minder period press the '-' button.
Press the '-' button again until the display shows 0.00
After 5 seconds the display will return to the time of day.

If at any time the display shows flashing zero's / AUTO, it is likely that the electricity supply has been interrupted.
Reset the timer to the correct time of day.

NOTE: WHEN THE MINUTE MINDER HAS BEEN SET, THE DISPLAY WILL REVERT TO SHOW THE TIME OF DAY.
ANY REMAINING TIMED PERIOD CAN BE VIEWED BY PRESSING THE '-' BUTTON.

GRILL PAN & HANDLE

The grill pan handle is detachable from the pan, to facilitate cleaning and storage.
The grill pan handle can be fixed as follows:

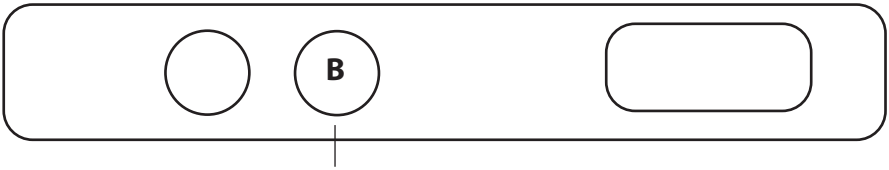
A B  C 

Step 1 Remove screw & washers from the grill pan bracket.
Step 2 Tilt the handle over the recess (a).
Step 3 Slide it towards the centre of the pan (b).
Step 4 Locate the handle over the bracket (c).
For a fixed handle, replace screw & washers and ensure they are fully tightened up. If a detachable handle is required, do not replace screw & washers.

NOTE: Ensure that when using the grill pan handle in the detachable manner it is centralised and secure.
The grill pan can be stored in the top compartment with the handle attached by placing the shelf in the middle or lower position and tilting the grill pan over the rear edge of the shelf.

USING THE GRILL

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.



GRILL CONTROL

Step 1 Open the grill door and remove the grill pan.
Step 2 Place the shelf in the chosen position (see grilling chart).
Step 3 Push in and turn the control knob anti- clockwise to the large flame symbol. Sparking will continue until the grill burner is lit.
Step 4 Slide the grill pan along the shelf towards the rear of the compartment until it stops.
Step 5 Turn the control knob anti-clockwise to the desired setting. Only turn the control between the large and the small flame symbols.

Note: At the end of grilling always turn the control knob fully clockwise to the off position.

Note: DO NOT line the grill pan with aluminium foil, as this increases the amount of fat spitting and can cause a fire.
The grill burner will only operate when the door is open. If the grill door is closed while the grill is on, the grill burner will be shut off. When the door opened again the grill burner will turn on and be reignited.

GRILLING CHART

The following chart is a guide. Grilling can be started from cold but for best results preheat for approximately two minutes. Most cooking is done with the heat on full, but it may be desirable to reduce it for thicker pieces of meat or for keeping food warm.

SHELF POSITION	FOOD
High Position	Toast, Pikelets / Crumpets, Bacon, Thin Sausages, Beef Burgers, Tomato Halves, Steak (rare and medium), Kippers, Gammon, Kidneys and Toasted Snacks.
Centre position	Toast, Toasted Snacks, Thick Sausages, Beef Burgers, Fishfingers, Steak (well done), Gammon, Chops (with heat turned down for part of cooking time).
Low Position	Whole Fish, Fish Fillets, Fish Steaks (on base of pan). Chicken Portions (with heat turned down for part of cooking time).

For au gratin dishes e.g. macaroni cheese and meringue toppings e.g. baked alaska, place the dish on the floor of the grill compartment. The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

USING THE OVEN

Note: DO NOT allow young children near to the appliance when the oven is in use as the surfaces get extremely hot

The oven has different heat zones - the temperature control settings refer to the temperature on the middle shelf; above this shelf it is hotter and below it is cooler.

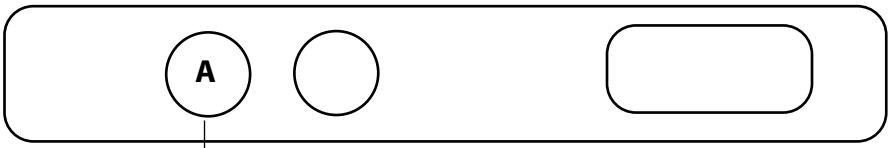
SHELF POSITIONING

The two shelves can be used in six different positions. Each shelf has a safety stop to prevent it being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and the lifting at the front to withdraw.

OVEN UTENSILS

The baking dish and the grill pan without the handle can be used in the oven. To ensure good air circulation in the oven, the maximum size of baking tray that should be used is 300mm X 350mm (12" X 14").

OVEN OPERATION



OVEN TEMPERATURE CONTROL

1. Place the shelves in the correct position. (see cooking chart).
2. With the oven door closed, push in and turn the control knob fully anti - clockwise. Sparking will continue until the burner is lit. Turn the control knob clockwise to the required setting (see cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes fully on.
3. Place the food on the shelf and ensure that the oven door is closed.

Note: The oven burner only operates when the oven door is closed. The oven burner will shut off when the door is opened, and will turn on and reignite when the door is closed again. At the end of cooking, always turn the control knob fully clockwise to the off position.

USING THE OVEN

COLD START COOKING

Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 15 minutes at the gas mark you require for cooking.

ROASTING OF LARGE POULTRY

The maximum weight of poultry that can be accommodated is 11.5kg (25 lbs) of suitable shape.

It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

STORAGE AND RE-HEATING OF FOOD

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Completely thaw frozen food in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk. 6, and then serve immediately.
4. Only re-heat food once.

'COOK CHILL' DISHES

These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

ALUMINIUM FOIL

If using Aluminium Foil:

1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

USING THE OVEN

The 'E' setting on the oven thermostat is used for slow cooking, keeping food warm and warming plates for short periods.

USING THE 'E' SETTING FOR SLOW COOKING

1. All dishes cooked by the 'E' setting should be cooked for a minimum 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at Mk. 6 for 30 minutes before turning to the 'E' setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 6 lbs (2.7kg) and poultry over 4 lbs 8oz (2 kg) should not be cooked using the 'E' setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

OVEN COOKING CHART

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the required Gas Mark.
Shelf position 1 is the highest.

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
STARTERS			
Patés and Terrines	3 or 4	4	1 1/2 - 2 hrs
FISH			
Oily Fish (whole)	4 or 5	3	25 mins - 1 hr, depending on recipe and size of fish
White Fish (fillets & steaks)	4 or 5	3	25 - 30 mins.
MEAT AND POULTRY			
Veal	5	4	25 mins per lb + 25 mins
Beef	4 or 5	4	25 - 30 mins per lb + 25 mins
Ham	5	4	40 mins per lb covered in foil + 40 mins per lb uncovered
Lamb	5	4	30 - 35 mins per lb + 30 mins
Pork	5	4	40 mins per lb + 40 mins
Chicken	5	4	25 mins per lb + 25 mins
Duckling & gosling	5	4	25 mins per lb + 25 mins
Turkey	4 or 5	4 or 5	15 - 20 mins per lb + 20 mins
Game birds	6	4	50 mins. Remove bacon for last 15 mins. Add extra 15 mins if roasting brace
Casseroles	3	3 or 4	1 1/2 - 6 hrs. (depending on type of meat)
PUDDINGS			
Milk Puddings	3	3	2 1/4 - 2 1/2 hrs stand dish on a baking tray and started with warm milk
Baked Custard	3	3	45 mins in bain-marie
Baked sponges	4	3	40 - 50 mins
Baked Apples	3	3	30 - 45 mins depending on the size and type of apples
Meringue puddings	1	3	15 mins or until 'tinged' with brown
Apple Pie 1x9" (230mm)	6	2	45 - 55 mins stand dish on a baking tray
Fruit crumbles	5 or 6	3	35 - 45 mins

OVEN COOKING CHART

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
CAKES, PASTRIES AND BISCUITS			
Small cakes - 2 trays	5	2 & 4	17 - 25 mins
- 1 tray	5	2	"
Victoria sandwich 2x8" (205mm)	4	2 & 4	25 - 35 mins
Fatless sponge 2x7" (180mm) - 3 egg mix	5	2	20 - 25 mins. 2 tins side by side
Christmas cake	2	3	4 - 6½ hrs depending on recipe
Madeira cake 7" (180mm)	4	3	1¼ - 1½ hrs
Rich Fruit cake 9" (230mm)	2	3	3 - 3½ hrs.
Shortcrust pastry	6	2	15 mins - 1 hr depending on recipe
Rich Shortcrust pastry - 1 tray	5	2	20 - 40 mins depending on recipe
Flaky & puff pastry - 2 trays	7	2 & 4	10 - 30 mins depending on recipe
- 1 tray		2 or 3	" " " "
Choux pastry - éclairs 1 tray	6	2	35 - 40 mins
Scones - 2 trays	7	2 & 4	10 - 15 mins
- 1 tray		2	"
Shortbread - 7" (180mm) round	2	3	55 - 1hr depending on thickness
Biscuits - 2 trays	4	2 and 4	15 - 20 mins depending on recipe
- 1 tray		2 or 3	" " " "
YEAST MIXTURES			
Bread	7 or 8	3	45 - 50 mins
Rolls	7 or 8	2	15 - 20 mins
Chelsea buns	5	2	20 - 30 mins
MISCELLANEOUS			
Yorkshire Pudding - large	7	2	45 - 50 mins
- individual	7	2	25 - 30 mins
Soufflés	4	2	30 mins
Meringues	'E'	4 & Baseplate	2 - 5 hrs starting on shelf 4 until 'set' and then on the baseplate until dried out - turn when necessary.
Baked Potatoes	4 or 5	2	1½ - 3 hrs until soft, depending on size

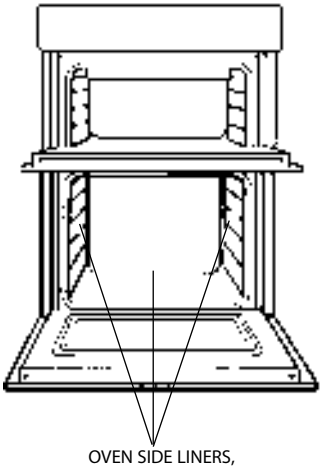
When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.

Soft Margarine – Use the oven settings recommended by the margarine manufacturer and **not** those indicated on the cooking chart.

CARE AND CLEANING

Warning: Before cleaning, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

1. "CREDACLEAN" OVEN LINERS - OVEN ONLY

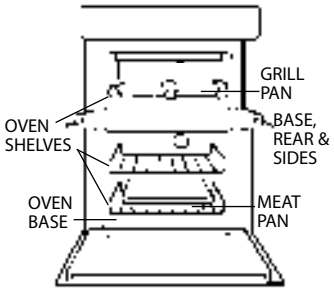


(a) How "Credaclean" works.
The surfaces of the "Credaclean" oven liners are treated with a special vitreous enamel which absorbs cooking soils. At temperatures of mark 7 or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is.

(b) Cleaning.
In most cases normal cooking operations at mark 7 will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the ovens without shelves or meat pan, at mark 8 for about 2 hours hours. During this cleaning cycle, surfaces may become hotter than in normal use. Children should be kept away.
It should not normally be necessary to clean the "Credaclean" panels with water. If the user feels it is desirable to do so, wipe them over with a clean, soapy cloth, followed by a wipe with a clean damp cloth.

DO NOT use biological washing powder, harsh abrasives or chemical oven cleaners of any kind as this could damage the "Credaclean" oven liners.

2. CLEANING THE GRILL AND OVEN



(a) Base, Sides & Rear of Grill and Base of Oven.

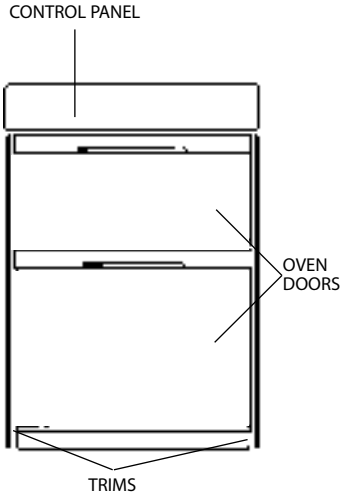
Wipe out the oven with a damp soapy cloth. For more stubborn stains on the base of the oven use a well soaped fine steel wool soap pad.

(b) Grill Pan, Meat Pans & Oven Shelves.

To prevent stains from being burnt on to the grill pan, food support and rod shelf, always wash immediately after use in hot soapy water.
Use a well soaped fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan, meat pan and the base of the oven.

CARE AND CLEANING

3. OVEN DOORS



(a) Control Panel

Regularly wipe with a clean, damp cloth and polish with a clean, dry cloth.

(b) Trims

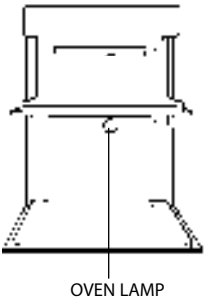
It is advisable to clean the trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a clean, soft cloth wrung out in hot water, or mild non abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not notice able in normal use), then after wiping with a cloth wrung out in clear water, dry with a clean, soft cloth.

(c) Inner Door Panels & Glass

Open the door fully. The glass panel may now be washed. Stubborn stains can be removed by using a well soaped, fine steel wool soap pad.

DO NOT use scouring pads, or abrasive powder, which will scratch the glass.

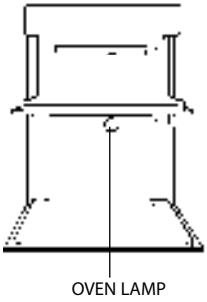
4. REPLACEMENT OF THE OVEN LAMP



Warning: Before removing lamp lens, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

Open the oven door and remove the oven shelves.
Using a thick cloth, grip the lamp lens, unscrew anti-clockwise and remove the lens.
Carefully unscrew the bulb anti-clockwise. Fit replacement bulb (25W 300°C SES). and refit lens.

5. HOW TO CLEAN THE LAMP LENS



Warning: Before cleaning lamp lens, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

Open the oven door and remove the oven shelves.
Using a thick cloth, grip the lamp lens, unscrew anti-clockwise and remove.
Clean with a non-abrasive cleansing cream and refit lamp lens.

DO NOT use scouring pads, or abrasive powder, which will scratch the glass lens

CARE AND CLEANING

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.
Stubborn stains can be removed by using a fine steel wool pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

CLEANING THE DOORS

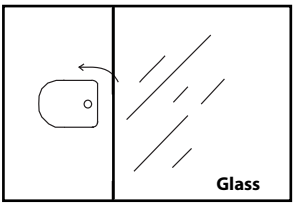
SIDE OPENING DOORS
Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS
Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.

2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)

Fig. 1.



3. The inside of the outer door glass can now be cleaned while still fitted to the cooker.

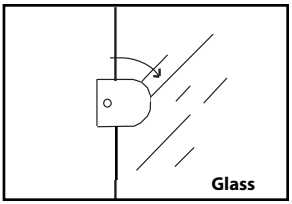
NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: **"IMPORTANT THIS FACE TOWARDS THE OVEN"** can be read from the inner side of the door.

2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws. (Fig. 2.)

Fig. 2.



INSTALLATION INSTRUCTIONS

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted behind the bottom of the main oven door seal. This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. particular attention should be given to the relevant requirements regarding ventilation.

MODEL NUMBERS D130G

Category I_{2H} (GB. IE)

These models are set to burn NATURAL GAS (G20) at 20 mbar ONLY and can not be used on any other gas.

GAS SAFETY (INSTALLATION & USE) REGULATIONS

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice. The appliance must also be installed in accordance with BS 6172:. Failure to install the appliance correctly could invalidate the warranty liability claims and could lead to prosecution.

LOCATION

The appliance may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The appliance must not be installed in a bed-sitting room of less than $20m^3$.

PROVISION FOR VENTILATION

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2:

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and $10m^3$, it will require an air vent of $50cm^2$ effective area unless it has a door which opens directly to outside. If the room has a volume of less than $5m^3$, it will require permanent air vent of $100cm^2$ effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2: should be consulted to determine air vent requirements.

TECHNICAL DATA

Gas connection	Rp 1/2 (1/2" BSP female)
Gas supply	G20 at 20 mbar.
Pressure test point	Grill injector
Electrical connection	Flexible cord fitted with a 3 pin 13 amp plug. 230 - 240 a.c. 50Hz 3A fuse

BURNER	HEAT INPUT	INJECTOR
Grill	3.4 kW	150
Oven	2.4 kW	110

INSTALLATION

1. GENERAL

The appliance is designed for mounting at a safe level into an oven housing which must be secured to the backing wall.

2. VENTILATION

a. The oven housing unit cabinet dimensions must comply with fig. 4.
b. An air gap of 30mm minimum must be provided at the rear of any top or bottom cupboards or shelves (see fig. 1).
c. It is necessary that the cabinets are provided with unobstructed ventilation, i.e. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions in fig. 1.
d. The air gap at rear allows the warmed air to pass out of the inner cabinet space. Where it is intended to fit cupboards above the oven unit to ceiling height, it is essential that the warmed air is exhausted through the front of the cabinet (see fig. 1).
e. If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on and maybe stain the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

3. FINAL INSTALLATION

a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
b. Correct any unevenness by placing spacers under the bottom of the cabinet. Make sure that the cabinet rests firmly on the floor without rocking.
c. Before the oven is fitted, the cabinet must be firmly secured to the backing wall for stability.
d. The oven unit should now be lifted (this is a two person lift) into the cabinet and pushed fully home.
e. Finally, the oven is secured to the cabinet by means of the four Pozi Wash Head screws - two through each side trim.
f. Remove all packaging material from the grill and oven interior.

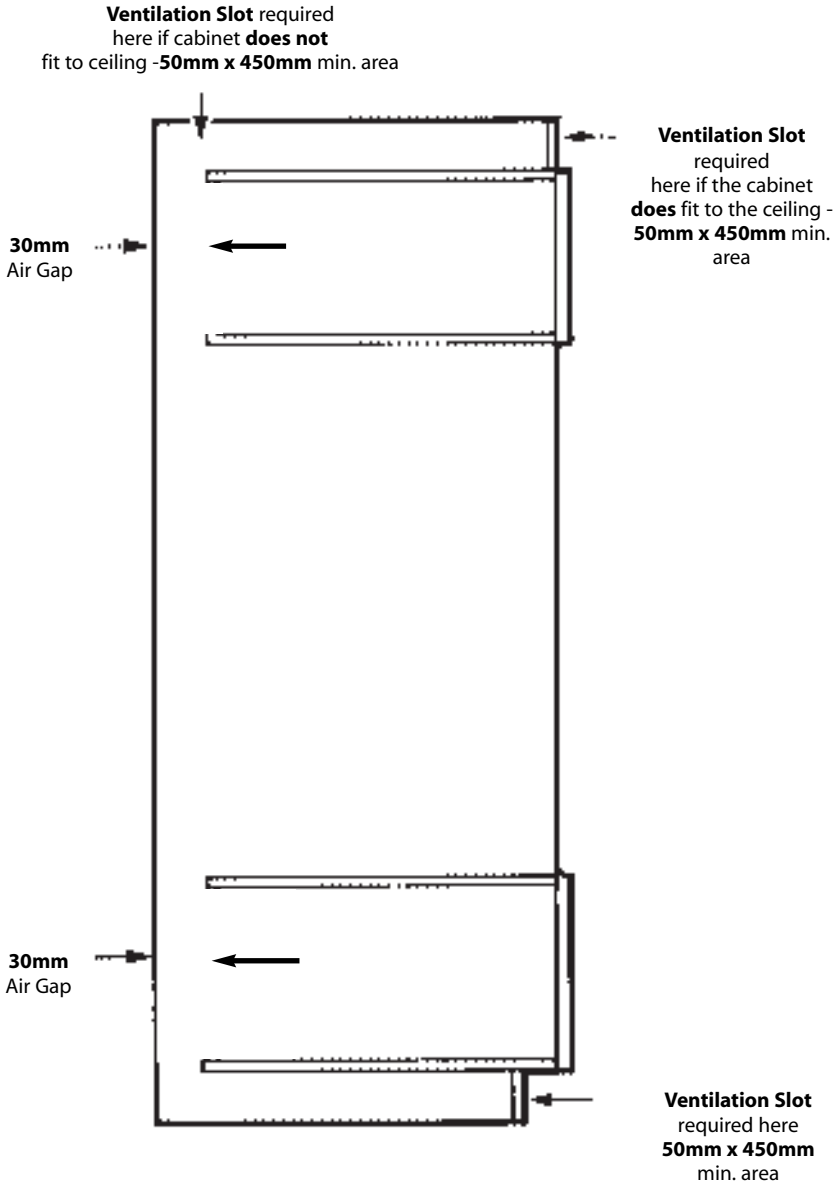
LIST OF LOOSE ITEMS

4 x Pozi Wash Head No. 6 x 15mm screws.

Note: This appliance must not be installed over any other appliance that generates heat.

TALL CABINET VENTILATION

Figure. 1


Ventilation Slot required here if cabinet **does not** fit to ceiling -**50mm x 450mm** min. area
Ventilation Slot required here if the cabinet **does** fit to the ceiling - **50mm x 450mm** min. area
30mm Air Gap
30mm Air Gap
Ventilation Slot required here **50mm x 450mm** min. area

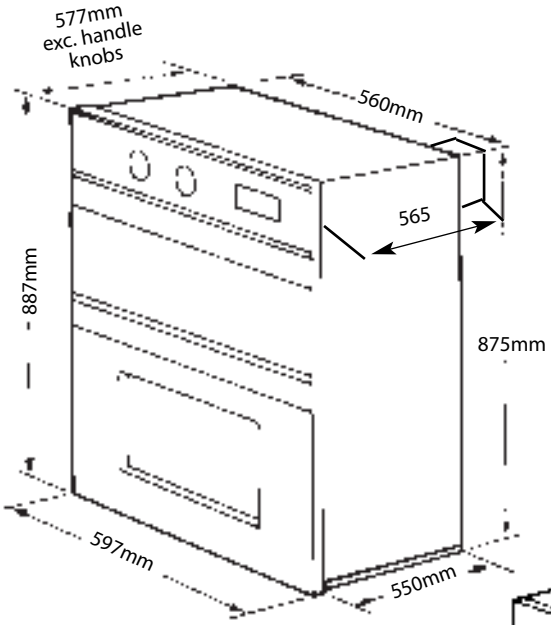


Fig. 2

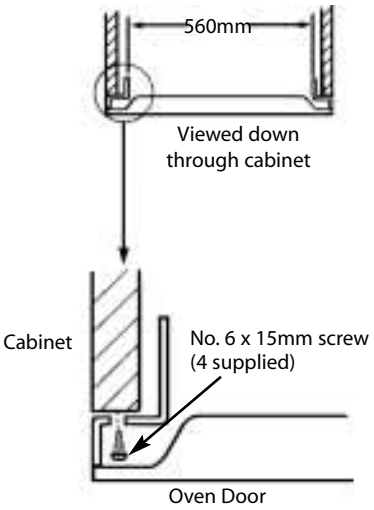


Fig. 3

The appliance can be installed into a cabinet of minimum depth 550mm providing a suitable means of connection to the gas supply can be made.

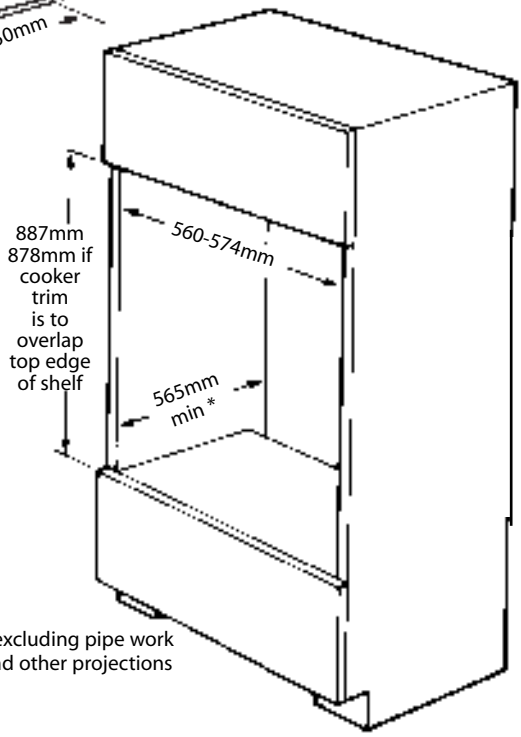


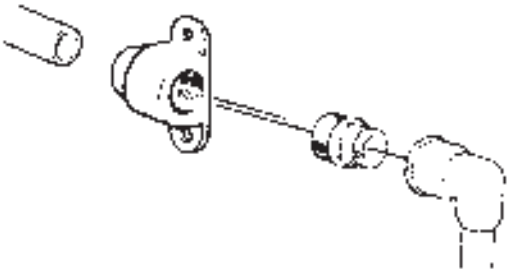
Fig. 4

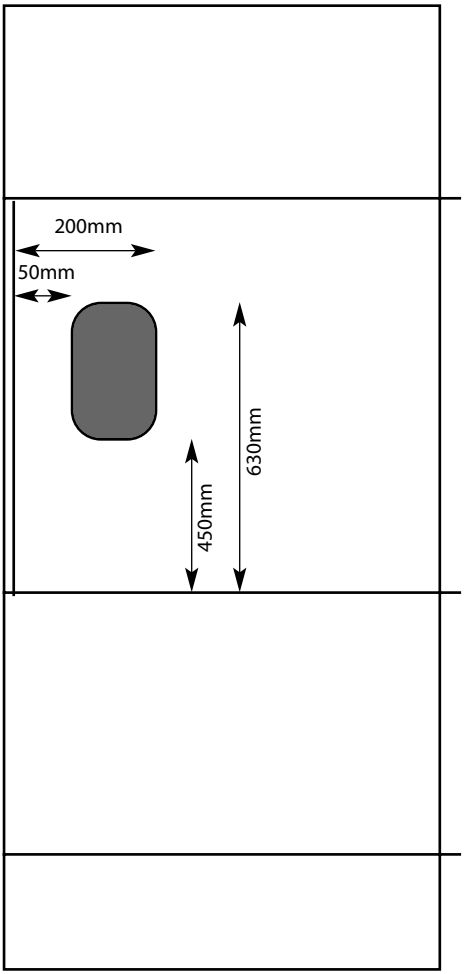
* excluding pipe work and other projections

INSTALLATION INSTRUCTIONS

CONNECTING TO GAS SUPPLY

The oven is designed to be connected with an approved appliance flexible connection to BS 669. A length of 1.25 to 1.55m is recommended. An adaptor backplate should be fitted in the area shown to allow the appliance to be pushed fully back into the cabinet. The flexible hose should be fitted such that it cannot come into contact with moveable parts of the housing unit (e.g. a drawer) and does not pass through a space where it is likely to become trapped or damaged.
The temperature rise of areas at the rear of the appliance that are likely to come in contact with the flexible hose do not exceed 70°C.





CABINETS LESS THAN 565mm DEEP

The appliance can be fitted into a cabinet of minimum depth 550mm providing a suitable connection to the gas supply can be made. The wall behind the appliance will need to be chased away behind the appliance gas inlet. The gas connection can either be made with a flexible hose or 8mm minimum diameter rigid piping, leading below or to the sides of the appliance. Where rigid piping is used, an accessible isolation tap with suitable means of disconnection must be provided to allow for servicing.

ELECTRICAL CONNECTION

WARNING – THIS APPLIANCE MUST BE EARTHED.
CONNECT TO A 230-240V A.C. SUPPLY ONLY.

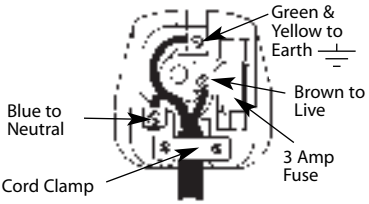
Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket which is adjacent to, and not more than 1.25m away from the appliance and capable of electrical isolation.
The mains lead should be routed such that it cannot touch hot parts of the appliance i.e. the back panel above a height of 350mm from the bottom of the oven recess. If the oven is to be wired into a connector unit, this may be positioned behind the oven providing the following requirements are met:
i) The connector unit must not project more than 25mm from the wall.
ii) The top of the connector unit must not be more than 350mm above the base of the oven recess.

NOTE: The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket – with the obvious consequent danger.

The flexible mains lead must be correctly connected as below to a three pin plug of not less than 13 amp capacity. If a B.S. 1363 fused plug is used, it must be fitted with a 3 amp fuse which is approved to B.S. 1362.

IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW – EARTH
BLUE – NEUTRAL
BROWN – LIVE



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:– The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. As the appliance must be earthed, **do not use** 2-pin sockets outlets, **if you are in doubt, consult a qualified electrician.**

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size i.e. 0.75mm^2 cross sectional area and temperature rating of 85^{o}C e.g. heat resisting PVC.

IF A MOULDED PLUG IS FITTED
In the event of replacing a fuse in the plug supplied a 3 amp ASTA approved fuse to BS1362 must be fitted.
NOTE: The fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your local electrical retailer. The colour of the correct replacement fuse cover is that of the coloured marks or inserts in the base of the plug.

INSTALLATION INSTRUCTIONS

INSTALLATION AND OPERATIONAL CHECKS

After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Loosen the fastening screw on the left hand side of the grill burner and slide the burner to the right and then off the injector. Ensure that the grill burner is correctly located and the fixing screw tightened on reassembly.

1. Check that the grill burner ignites correctly and burns with a steady flame.Check for a steady flame on the low setting.

2. Check that, with the main oven set to mark 9, the burner ignites at low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to the 'E' setting that the flame reduces.

3. Check the operation of the timer, oven light & cooling fan.

   Instruct the user on operation of the appliance.

SOMETHING WRONG?

Before calling a Service Engineer, please check through the following lists.
THERE MAY BE NOTHING WRONG.

Problem	Check
Nothing works.	If the clock display is blank. **Then it is likely that there is no electricity supply to your oven.** Check: (i) That the main cooker wall switch is turned on. (ii) Check other appliances to see if you have a power cut. (iii) Check the main circuit breaker for the property.
Draught from beneath control panel.	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may continue to run, or restart itself after all controls have been turned off. The fan will stop once the appliance has cooled.
Cooling fan not operating	If no air is blown from below the control panel when the controls are switched on and you have checked through the " Nothing works " section above, then the cooling fan may be faulty. In this case you should turn off the appliance and contact your service agent to arrange for a repair.
Oven burner not working	Note that the oven burners only operate when the door is closed to ensure safe operation and avoid wasting heat. With the door closed the oven burner will ignite.
Oven appears to be cooking at too high a temperature.	It may be necessary to turn to a lower setting than shown on the cooking chart or recipe as results depend on personal tastes. If the oven appears to be cooking at too high a temperature than previously, and turning down the thermostat has no effect, then the thermostat may be faulty and you should contact your service agent.

If you have been through the above list and there is still a problem; You should identify your Service Agent using the list on the back page and contact your Local Service Office.

Notes

Notes

Notes

Key Contacts

Service

Creda has the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 200

You will be asked for the following information:-

Name, address and postcode.
Telephone number
Model / Serial number of the appliance
Clear and concise details of the query or fault
Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 502 200

Genuine Parts & Accessories Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 08701 546474

All Creda Services are offered as an extra benefit and do not affect your statutory rights.

Creda

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB

PRINTED BY **SIMLEX** · FOUR ASHES, WOLVERHAMPTON. **October 2002** Part No. 4866200115- 01